

SINGLE MALT SCOTCH BY REGION

SPEYSIDE

GLENFIDDICH

14

GLENLIVET 12YR

12

GLENLIVET 18YR

20

MACALLAN 12YR

12

MACALLAN 18YR

30

ISLAY

ARDBEG

7

LAPHROAIG 10YR

12

LOWLAND

AUCHENTOSHAN

9

HIGHLAND PARK

9

HIGHLANDS

DALWHINNIE

13

OBAN

16

GLENMORANGIE

10YR

12

CORDIALS

GRAN MARNIER

12

BAILEYS IRISH CRÈME

9.5

AMARETTO DI SARONNA

9

KAHLUA

9.5

B&B

11

TIA MARIA

8

TUACA

9

SAMBUCA

9

***Join us For our
Award Winning
Happy Hour!!!***

McCORMICK & SCHMICK'S

FRESH SEAFOOD RESTAURANT

Downtown Los Angeles

DESSERTS AND AFTER DINNER



McCormick & Schmick's
is open 7 days a week

HOUSE MADE DESSERTS

We make all of our desserts in-house using the best and freshest ingredients. Desserts are also available for take out.

DARK CHOCOLATE MOLTEN LAVA CAKE

Dark Chocolate Eruption Served with Fosselman's Vanilla Bean Ice Cream, Chocolate Sauce and Caramel Sauce
9

FLORENTINE ALMOND BASKET

Served with our Sweet & Tangy Raspberry Mousse, and Accompanied with Seasonal Berries
7

SORBET TRIO TERRINE

Chefs Selection Of House made Sorbets accompanied with Tea Cookies
6

PANNA COTTA

Silky Custard Made From Fage Greek Yogurt, Served With Strawberries in Balsamic Vinegar and Cracked Black Pepper
9

BOURBON VANILLA BEAN CRÈME BRULÉE

A Classic Vanilla Custard Topped with Caramelized Sugar
9

REFRESHING

ICE CREAM OR SORBET

Ask your server for today's selection
5

UPSIDE DOWN APPLE PIE

Baked with a Walnut and Brown Sugar Crust and Served with Cinnamon Ice Cream and Caramel Sauce
9

WARM BRIOCHE BREAD PUDDING WITH DARK CHOCOLATE CHUNKS

Warm Brioche Bread soaked in a Vanilla Bean Custard and mixed with Dark Chocolate Chunks
8

"Part of the secret of success in life is to eat what you like and let the food fight it out inside."
Mark Twain

AFTER DINNER

SPANISH COFFEE

TIA MARIA, KORBEL BRANDY,
ONE SUGAR CUBE, COFFEE
8

IRISH COFFEE

A CLASSIC! ONE SUGAR CUBE,
JAMESON IRISH WHISKEY, AND COFFEE
9

MILLIONAIRE COFFEE

BAILEY'S IRISH CREAM, FRANGELICO HAZELNUT
LIQUEUR, AND KAHLUA COFFEE LIQUEUR
10

SPIKED MOCHA

STOLI VANIL VODKA, CHOMBARD, BLACK RASP-
BERRY LIQUEUR, HOT CHOCOLATE MIX
AND COFFEE
10

HOT APPLE PIE

SPICED APPLE CIDER SPIKED WITH TUACA VA-
NILLA CITRUS LIQUEUR
9

COGNAC / ARMAGNAC

REMY XO

32

REMY MARTIN VSOP

14

HENNESSEY VS

12

HENNESSEY PARADIS

55

COURVOISIER VSOP

11

MARTELL CORDON BLEU

38

PORT AND SHERRY

GRAHAM TAWNY 30YR

25

FONSECA BIN No. 27

7

TAYLOR FLADGATE LATE BOTTLED VINTAGE 2003

8.5

DRY SACK

7

HARVEY'S BRISTOL CRÈME

7